**MOKASA 2 JOINT EXAMINATION**

**HOME SCIENCE PP3 MARKING SCHEME – 441/3**

**JULY/AUGUST, 2018**

**FOOD AND NUTRITION**

**NAME………………………………………………………….. INDEX NO. ……………….**

**CLASS : …………………………………………**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **NO** | **AREAS OF ASSESSMENT** | **MAX SCORE** | **ACTUAL SCORE** | **REMARKS** |
| 1 | **PLAN**   * Recipe * Availability * Correct quantities * Suitability * Order of work * Availability * Proper sequencing * Dove tailing (on plan) * List of food stuffs, materials and equipment * Availability * Adequacy * Appropriate | 1  2  2  1  1  1  1  1  1 |  |  |
|  |  | **11** |  |  |
| 2 | **PREPARATION AND COOKING**   * Correct procedure. * Item I – Midday meal * Protein dish * Carbohydrate dish * Vegetable dish * Item 2 – weaning dish * Item 3 – packed item * Snack * Citrus drink   Method of cooking (at least 3)   * Quality of results   Item 1 Midday meal   * Carbohydrates * Protein * Vegetable   Item 2 Weaning dish  Item 3 Snack  Item 4 Citrus drink | 1  1  1  1  1  1½  1½  1  1  1  1  1  1 |  |  |
|  |  | **14** |  |  |
| 3 | **PRESENTATION AND PACKING**  One course meal, weaning, packed item   * Utensils * Appropriateness * Cleanliness * Correct table setting for two * Clean(½) well pressed (½) table cloth * Presence of Centre piece (½) and a menu card (½) * Presence of a basket/bag * Correct quantities of food served * One course meal * Weaning dish * Packed meal * Garnishing * General impression (items 1, 2 and 3) * Table condiments salt shaker (½) serviettes (½) toothpicks (½) | 1½  1½  1  1  1  1  1  1  1  1  1½  1½ |  |  |
|  |  | **14** |  |  |
| 4 | **GENERAL HYGIENE**   * Personal * Food * Kitchen | 1  1  1 |  |  |
|  |  | **3** |  |  |
| 5. | **ECONOMY OF RESOURCES**   * Water * Food * Fuel * Material   Clearing up   * During work * After work | 1  1  1  1  2  2 |  |  |
|  |  | **8** |  |  |
|  | **TOTAL** | **50** |  |  |
|  | **FINAL SCORE** | **X ÷ 2** |  |  |